



## Baerolub FTA VEG

**Description** Relatively high bulk density, free flowing flake (SMS) or prill (SP) forms

<b>Properties</b>	<u>Test</u>	<u>Specification</u>
	Acid Value (mg KOH/g)	206-212
	Saponification Value (mg KOH/g)	207-213
	Iodine Value	1 max.
	Color (transmittance @ 440 nm)	90 min.
	(transmittance @ 550 nm)	98 min.
	Titer (congealing temperature, °C)	54 min.
	Moisture (%)	0.2% max.
	Chick Edema Free	Certified
	Bulk Density	Report lb/ft <sup>3</sup>

**Features** Baerolub FTA VEG is produced from very high quality, palm derived fatty acid for use as a lubricant for the extrusion of transparent PVC food film and other polymer applications requiring a low dusting, free-flowing, vegetable derived lubricant and processing aid.

**Performance** Baerolub FTA VEG is a very effective external lubricant and internal lubricant supplement for the processing of flexible and rigid PVC.

High apparent density and relatively large average particle size helps minimize dust exposure and housekeeping problems in the workplace.

The free-flowing the forms prevents problems with bridging and caking and facilitates accurate dosing in virtually any type of bulk handling or conveying and automated weighing and metering systems.

**Quality Control** A modern, state-of-the-art plant process with strict control ensures consistent quality in chemical and mechanical properties.

**Regulatory** Meets FDA requirements under CFR21 for indirect food contact applications. Complies with Commission Directive 2002/72/EC relating to additives for plastic materials and articles intended to come into contact with foodstuffs.

**Packaging** Bulk packaging in supersacks and palletized Kraft bags are available.

**Storage** Storage in dry areas at normal ambient temperatures is recommended. Open containers of unused product should be firmly closed for storage.

TDS-Baerolub FTA VEG 120718

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